

VISIT...

LANZAROTE
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Ice Cream Recipes

+When ice cream mixture reaches desired consistency pour dry ingredients (through feeder spout if your ice cream maker has one). Churn again until mixture reaches desired consistency. DO NOT ADD HOT SYRUPS TO FROZEN MIXTURE. Do not add the ingredients too early. They will settle to the bottom of the mixture and will slow freezing.

+For SWIRL ice creams, when mixture reaches desired consistency add room temp ingredients. DO NOT ADD HOT SYRUPS TO FROZEN MIXTURE. After ingredients are added, allow paddle to SWIRL ONCE so canister turns one revolution. (Add through feeder spout if your freezer has one)

+HINT: instead of chopping chocolate bits, melt them and allow to cool slightly. When ice cream is almost finished, pour melted mixture in a THIN stream through (center feed if you have one). Chocolate will harden immediately and form a "shaved chocolate" appearance.

+ Always use chilled ingredients.

+ALWAYS use PURE VANILLA and other extracts. Imitations lose flavor when freezing.

+Chopped fruit and nuts mix in more easily than whole.

+Food colorings should be added sparingly. Always add prior to freezing mixture.

+Alcohol inhibits freezing do not use. Use flavorings or extracts.

EASY VANILLA ICE CREAM

2cups whipping cream

2cups 1/2 and 1/2

1cup sugar

1TB vanilla extract

Combine all ingredients in bowl. Stir until sugar is dissolved. Freeze as directed.

VARIATIONS:

Chocolate Chip: add 2/3c miniature or chopped chocolate chips immediately after freezing.

Cookies and Cream: add 10 crushed chocolate sandwich cookies to ice cream immediately after freezing (or any cookie....)

Tin Roof Delight: combine 1/2cup chocolate fudge sauce and 3/4 cup chopped Spanish peanuts. SWIRL into ice cream immediately after freezing.

Fudge Revel: SWIRL 1/2 cup chocolate fudge sauce in ice cream immediately after freezing.

Carmel Revel: same as chocolate fudge with Caramel sauce.

Cherry Chip: add 1 cup chopped maraschino cherries to ice cream immediately after freezing.

Peppermint Stick: Add 2/3 cup crushed peppermint candies to ice cream immediately after freezing (or any hard candy)

EASY CHOCOLATE ICE CREAM

2cups 1/2 and 1/2

1-1/2 c sugar

1/2 c cocoa powder

1 tsp. vanilla extract

2c whipping cream

Combine 1/2 and 1/2, sugar, cocoa powder and vanilla in blender container. Blend at low speed until smooth. Pour into bowl and stir in whipping cream. Freeze as directed.

VARIATIONS;

Toasted almond fudge; add 3/4 c toasted slivered almonds to ice cream immediately after freezing.

Marshmallow Revel: SWIRL 1 c marshmallow cream in ice cream immediately after freezing.

Mandarin Orange Surprise: reduce 1/2 and 1/2 to 1 cup add 3/4 cup canned mandarin oranges to recipe before freezing, freeze as directed.

Rocky Road Delight: SWIRL 1/2 c of EACH of miniature marshmallows and peanuts into ice cream immediately after freezing.

Chocolate chocolate chip: SWIRL 1/2 c miniature or chopped chocolate chips into ice cream immediately after freezing.

Strawberry ice cream:

2c fresh or frozen strawberries

2c whipping cream

1c 1/2 and 1/2

1c sugar

2teas vanilla extract

1 drop red food coloring

Place strawberries in blender/ food processor. Process at low speed until chopped.

Add all other ingredients to bowl stir until sugar is dissolved....add strawberries and blend. Pour into canister. Freeze as directed.

Mango Sorbet

Ingredients:

4 medium-sized mangoes, washed

2 cups simple syrup (recipe follows)

3 Tbs. fresh lime juice (1-2 limes)

1 cup water

Directions:

With a sharp knife, slice each mango in half lengthwise, cutting as close to the pit as you can. Scoop flesh out and put in blender. Cut remaining flesh from the pit and add to blender, along with simple syrup, lime juice, and water. Puree ingredients on high in the blender until smooth. Pour mixture into an ice cream maker and follow directions for the machine. Scoop into serving dishes. Yield: 6 servings

Tip: If you don't have an ice cream maker, pour mixture into a 12 x 12-inch cake pan. Put in freezer. Stir every 15 minutes until slushy. Transfer to a plastic container and freeze for at least 6 hours.

Truly Key Lime Pie Ice Cream

Yield: 24 Servings

Ingredients:

1 (12 fluid ounce) can evaporated milk

1 (14 ounce) can sweetened condensed milk

2 cups milk

2/3 cup heavy cream

2 egg yolks, beaten

1 cup white sugar

1 cup lime juice

2 teaspoons lemon extract (optional)

1 (3 ounce) package lime flavored gelatin mix

6 whole graham crackers

Directions:

In a saucepan over low heat, combine the evaporated milk, sweetened condensed milk, milk, and heavy cream. Cook until warm, whisking frequently. Once the mixture is hot to the touch, whisk in the gelatin mix and sugar, stirring constantly until sugar and gelatin are completely dissolved. Whisk in the egg yolks, and remove from the heat. Stir in the lime juice and lemon extract. Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions.

This recipe takes a bit longer to set up than the usual ice cream. Once the ice cream is thick, open the canister, and place Large pieces of graham cracker evenly on each side. They will break into smaller pieces as the machine churns. Mix for about 5 more minutes. Transfer to a freezer container, seal, and freeze until use 1 gallon resealable freezer bags.

Ziploc Freezer Bag Ice Cream

Ingredients:

½ Cup heavy whipping cream

2 TBS white sugar
¼ TSP vanilla extract

Directions:

Put ingredients in a 1 pint Ziploc Freezer Bag and zip shut. Take a Larger size Ziploc Freezer Bag and put the Ice Cream Bag inside of it, then add crushed ice until halfway full, then sprinkle 6 TBS of salt on top and zip the bag shut. Gently shake, turn, toss and knead the bag so the mix can get cold enough to make ice cream. After 5 – 10 minutes, the liquid from the inner bag will start to harden and turn into ice cream. Continue to shake, turn, toss, and knead the bag. When the ice cream reaches the consistency you desire, open the Ziploc and remove the bag with your ice cream. Be sure to rinse off the bag with the ice cream to remove any salt residue before opening and eating.

Note: Do not double this recipe; it doesn't work well for bigger portions. For a lighter ice cream, use half & half or whole milk.

Homemade Ice Cream in a Coffee Can

1- 1 lb coffee can with lid
1- 3 lb coffee can with lid
1 pint of half & half (milk can be used instead)
1 egg, beaten
1/2 cup sugar
1 tsp vanilla, 2 T. of choc. syrup, or 1/4 c of strawberries

Add all of the above ingredients to the (1lb) coffee can. Put the lid on the coffee can and secure with duct tape. Place the 1 lb coffee can into the 3 lb coffee can. Surround with crushed ice and rock salt and place the lid onto the 3 lb coffee can. Have your kids sit on the ground and roll back and forth 3 to 4 feet apart. Roll for 8 to 10 minutes. (The kids can kick the can back and forth as well.) Check to see if the ice cream is hard; if it isn't replace the lid, add more ice and rock salt. Roll for another 8 mins.

SNOW ICE CREAM

1 (2 qt.) bowl full of clean snow
1/2 cup sugar
1 cup whipping cream
1 tsp. vanilla

Beat until well mixed (should be like frozen custard). Eat all. This does not freeze well.

SNOW ICE CREAM

10 cup clean, cold snow
1 cup cold evaporated milk
¾ cup sugar
2 tsp. vanilla
1 tsp. maple sugar

Mix together. Add flavorings if desired, strawberries, chocolate, pineapple, etc. Freeze.

SNOW ICE CREAM

1 egg
1/2 cup brown or granulated sugar
1 tsp. vanilla
1/2 cup milk or cream
2 qt. clean snow

Mix egg, sugar, vanilla and milk; pour over snow. Stir quickly, before the snow melts. Taste and add more sugar and vanilla, if needed. Chocolate syrup can also be added or top with fruit.

SNOW ICE CREAM

1/2 cup milk
14 oz. can sweetened condensed milk

3 lg. eggs
1/4 tsp. salt
1 cup sugar
1 Tbsp vanilla
2 gallons (or more) very fresh, light fluffy snow

Put milk, sweetened condensed milk, eggs and salt in saucepan. Mix with a wire whisk until smooth. Cook over medium heat, stirring constantly with the whisk until the mixture just begins to boil. Remove from heat and add sugar and vanilla. Cover and let cool in the refrigerator. When the mixture is about room temperature, pour it into a large mixing bowl. Add 1 quart of snow and mix. Continue adding more snow until the mixture is very thick and looks like ice cream. Be careful not to add too much snow. Serve right away. 10 servings.

Mai Tai Sorbet

1/2 cup pineapple juice
1/2 cup peach-passion fruit nectar
1/2 cup guava nectar
6 tablespoons dark rum
1/4 cup sugar
4 teaspoons grenadine
1 tablespoon fresh lime juice
4 fresh pineapple wedges (optional)

Combine all ingredients except pineapple wedges in medium metal bowl and stir until sugar dissolves. Transfer sorbet mixture to ice cream maker and process according to manufacturer's instructions. Transfer sorbet to container; cover and freeze until firm, about 2 hours. Freeze 4 Martini glasses for 1 hour. Scoop sorbet into frozen glasses. Garnish with pineapple, if desired, and serve.

Note: If you do not have an ice cream maker, you can turn this mixture into a granita - an Italian frozen dessert. Mix 1/2 cup water into sorbet mixture. Freeze in bowl until semi-firm, whisking occasionally, about 3 hours. Cover and freeze until solid, at least 6 hours or overnight. Using fork, scrape surface of granita to form crystals, scoop crystals into frozen glasses and serve immediately

Raspberry Sorbet

3 cups simple syrup (recipe follows)
3 Tbs. fresh lemon juice (about 1 lemon)
5 cups fresh or frozen raspberries
1 cup water

Combine syrup, lemon juice, raspberries and water. Divide into two equal portions. Blend one portion in a blender on high until smooth. Remove excess seeds by pouring mixture through a fine mesh strainer into a large bowl. Repeat with other portion. Transfer to a plastic storage container and chill in refrigerator for at least 2 hours. Pour mixture into an ice cream maker and follow directions for the machine. Scoop into serving dishes.

****Tip:** If you don't have an ice cream maker, pour mixture into a 12 x 12-inch cake pan. Put in freezer. Stir every 15 minutes until slushy. Transfer to a plastic container and freeze for at least 6 hours.

Simple Syrup
2 cups water
2 cups sugar

To make the syrup, bring the sugar and water to a boil in a saucepan, stirring frequently for about 6 minutes or until sugar is completely dissolved. Let syrup cool.

Note: You can make the syrup ahead of time and keep covered in the fridge.

Coconut Ice Cream

1 cup heavy whipping cream
1/2 cup sugar

2 cups half and half
2 teaspoons vanilla
1 1/4 cup toasted coconut (extra for garnish)

In a medium size saucepan over medium-low heat warm the cream with the sugar and vanilla. When hot, but not boiling, remove from heat and let cool slightly. Add the half-and-half and the coconut, stirring well. Cover and place mixture in refrigerator to chill. Place in tub of electric ice cream maker. If not full, add 1/2 cup of cold milk and follow the ice cream maker's instructions. The ice cream should make in about 20 minutes.

Tip: To Toast Coconut: Place coconut on shallow baking pan and bake in 325 degree oven, 12 to 15 minutes, stirring often to prevent burning.